

## **Sewage Backup**

### **Food Code 8-404.11**

#### **Ceasing Operations and Reporting**

(A) Except as specified in (B) of this section, a PERMIT HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent food borne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health.

### **Food Code 1-201.10**

“**Sewage**” means liquid water containing animal or vegetable matter in suspension of solution and may include liquids containing chemicals in solution

#### **In the event of an emergency involving a sewage backup:**

Close the food establishment

Notify the Public Health Department

#### **General Procedure:**

- Remove the affected equipment/fixture from service
- Remove the obstruction or call service company
- Thoroughly clean any spills with detergent solution followed by a sanitizer solution
- Keep foot traffic away from affected areas

#### **Personal Health and Safety for employees involved in cleaning**

- Wear eye protection

- Wear rubber boots that can be washed and sanitized after the event
- Wear protective clothing
- Do not allow employees to walk between the affected area
- Employees need to immediately wash their hands after working with contaminated materials and before engaging in food preparation activities

### **Clean-up**

- All damaged food equipment, utensils, linens, and single service items must be destroyed and properly disposed of
- Floors, walls, furnishing, carpets, utensils, and equipment damaged beyond salvage must be removed and replaced as necessary
- Affected walls, floors, and equipment surfaces must be cleaned with soap and water, rinsed, and sanitized. Carpets should be either removed or steam cleaned
- Dispose of any materials that cannot be effectively cleaned and sanitized
- Remove any standing sewage
- Clean and sanitize any utensils and equipment in the affected area

### **Food salvage**

Discard any food or food packaging materials that have come into contact with sewage.

- Exposed foods, bulk foods, fresh produce, meat, poultry, fish and eggs;
- Any foods packaged in paper, plastic, cloth, or fiber;
- Cardboard boxes
- Foods with cardboard seals, such as mayonnaise and salad dressing;
- Food in glass jars, including unopened jars with waxed paper, foil, cellophane or cloth covers;
- Foods, liquids or beverages in crown-capped bottles or containers with pull-tab tops, corks or screw caps
- All opened containers and packages; foods in bags or canisters;

- Cans that are dented, leaking, bulging, or rusted;
- Cans that have been tossed about and are far from their normal storage spot
- Cans may not be sold without all required labeling information, therefore cans with damaged labels should be discarded

### **Disposal**

- Remove condemned food to a designated storage area away from food preparation and equipment storage areas and secure in covered refuse containers
- Foods must be labeled “NOT FOR SALE”
- Facility should document the type and amount of food, costs, and reason for disposal for insurance and regulatory purposes
- Small volumes of food to be discarded can be denatured with a clean product (such a bleach) and large volumes of food to be discarded should be disposed of my refuse disposal company as soon as possible
- Local landfills should be contacted prior to delivery to insure acceptance of waste

### **Inspection**

Before food establishments are re-opened for business, a complete inspection should be made to ensure that requirements are satisfactorily completed.

Restaurants and the cleaning of food handling facilities:

No food-handling establishment should be open until the entire establishment has been thoroughly cleaned and sanitized or disinfected. Except in an emergency, when it is necessary to open such establishment earlier, no such establishment should be open without the entire building being dried out. The cleaning should proceed as follows:

All mud should be removed from the building. Any water in the basement or cellar should be pumped out or bailed out immediately. All plumbing fixtures in the establishment should be tested to see if they are free of obstruction; if they are not